	CITY OF TITUSVILLE					No. of Risk Factor/Interventions Violations  No. of Repeat Risk				7/1	<u>3/1</u>	7
DEPARTMENT OF HEALTH					Fac		Intervention/Violation	ons	Current Expiration	6/21/2	2017	
Establishment Location Titusville Senior Center 714				n E. Main St.				Phone	Phone <b>827-9134</b>			
License / Permit/Holder Permit # Tim Snyder		urpose of Inspection   Est Type				Risk C	Risk Category					
		nvder		Routi	toutine Follow-up FS RS High Medi				ium Low			
		FOODBORNE ILLNESS	RISK F	ACTO	ORS A	ND	PUBLIC HEALTH	INTERVENTIONS	5			
	Circle designa	ted compliance status (IN, OUT, N/O, N					···	Mark "X" in appropr	iate box for C			
IN	= in compliance	<b>OUT</b> = not in compliance $N/O = no$	t observed	N/A	<b>1</b> = not	t app	licable COS = cor	rected on-site during		t = repeat	violatio	
		Compliance Status		400				ompliance Status				
		Demonstration of Knowledge			Potentially Hazardous Food Time/Temper						e	Ŧ
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses			-	16 17	IN OUT N/A N/O Proper cooking time & temperatures  IN OUT N/A N/O Proper reheating proc for hot holding				+	
		Employee Health	O ISCS			18	IN OUT N/A N/O	Proper cooling time				+
2	IN OUT	Management awareness; policy prese	nt			19	IN OUT N/A N/O	Proper hot holding				1
3	IN OUT	Proper use of reporting, restriction &	exclusion			20	IN OUT N/A	Proper cold holding	g temperature	s		1
	1	Good Hygienic Practices				21	IN OUT N/A N/O	Proper date markin				4
4	IN OUT N/O	Proper eating, tasting, drinking, or tobac				22	IN OUT N/A N/O	Time as public hea	ith control; p	oc & rec		
5	IN OUT N/O	No discharge from eyes, nose, and me eventing Contamination by Hands	outri					Consumer Adv	isory —			Į
6	IN OUT N/O	Hands clean & properly washed				23	IN OUT N/A	Consumer advisory	provided for	raw or		
0 7	IN OUT N/A N/O	No bare hand contact with RTE foods				23	·		undercooked foods  Ny Susceptible Populations			
8	IN OUT	approved alternate method properly f  Adequate handwashing facilities supplied accessible				24	IN OUT N/A	Pasteurized foods used; prohibited not offered				
		Approved Sources						Chemical				
9	IN OUT	Food obtained from approved source				25	IN OUT N/A	Food additives: appr				
LO	IN OUT N/A N/O	Food received at proper temperature				26	IN OUT N/A	Toxic substances pro used	operly identifie	d, stored &		
11	IN OUT	Food in good condition, safe & unadu	Iterated				Conform	ance with Appro	ved Proce	dures		
12	IN OUT N/A N/O	Required records available: shelf stoc	k tags,			27	IN OUT N/A	Compliance with va process, & HACCP		alized		
		Protection from contamination					L	·				
1.3	IN OUT N/A	Food separated & protected				Ris	sk factors are improper practices or procedures identified as the montributing factors of foodborne illness or injury. Public Health Interv			ost prev	/al	
	IN OUT N/A	P	141			cor	stributing factors of to	contributing factors of foodborne lifess of injury. Public Health Indian control measures to prevent foodborne illness or injury				, ,
	· ·	Fronger disposition of returned, previous				COI					entions	
	IN OUT	Food-contact surfaces: cleaned & san Proper disposition of returned, previor served, reconditioned & unsafe food				COI					entions	
	IN OUT	Proper disposition of returned, previous served, reconditioned & unsafe food	usly			PR.	control meas	sures to prevent food	borne illness	or injury.	rentions	
15	IN OUT	Proper disposition of returned, previous	GOC asures to c	ontrol	I the ac	- <b>PR</b>	control meas  ACTICES  n of pathogens, chemi	sures to prevent food cals and physical obje	borne illness ects into food	or injury. s.		la
15	IN OUT	Proper disposition of returned, previous served, reconditioned & unsafe food od Retail Practices are preventative me	GOC asures to c	ontrol	I the ac	- <b>PR</b>	control meas  ACTICES  n of pathogens, chemi	sures to prevent food cals and physical obje	borne illness ects into food	or injury. s.		
L5	IN OUT	Proper disposition of returned, previous served, reconditioned & unsafe food od Retail Practices are preventative me	GOC asures to c	ontrol	the acriate bo	- <b>PR</b>	control meas  ACTICES  n of pathogens, chemi	sures to prevent food cals and physical obje	borne illness ects into food iring inspectio	or injury. s.	peat vio	
L5 ark	IN OUT  Go "X" in box if num  Pasteui	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative metered item is not in compliance Mar Safe Food and Water rized eggs used where required	GOC asures to c	ontrol	the acriate bo	PR. dditio	control meas  ACTICES  n of pathogens, chemic  COS and/or R COS  In-use utensil	cals and physical objectorrected on-site du  Proper Use of Use properly stored	borne illness ects into food uring inspection	or injury. s. on <b>R</b> =re	peat vio	
15 arik 28 29	IN OUT  Go "X" in box if num  Pasteul Water	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative metered item is not in compliance. Man Safe Food and Water rized eggs used where required & ice from approved source.	GOC asures to c k "X" in a	ontrol	the acriate bo	PR. dditio ox for 41	ACTICES n of pathogens, chemic COS and/or R COS  In-use utensil Utensils, equi	cals and physical objectorrected on-site du  Proper Use of Use properly stored os linens: properly s	borne illness ects into food iring inspection itensils tored, dried 8	or injury. s. n R=re	cos	
15 arik 28 29	IN OUT  Go "X" in box if num  Pasteul Water	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative metered item is not in compliance Mar Safe Food and Water rized eggs used where required	GOC asures to c k "X" in a	ontrol	the acriate bo	PR. dditio	ACTICES n of pathogens, chemic COS and/or R COS  In-use utensil Utensils, equi	cals and physical objectorrected on-site du  Proper Use of Use properly stored of the second of the	borne illness ects into food iring inspection itensils tored, dried 8	or injury. s. n R=re	cos	
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28 29 30 31 32 33 34 35 36 37 38	IN OUT  Go 'X" in box if num  Pasteul Water Variance Proper temper Plant for Approv Therma  Food p  Insects unauth Contarr Person	Proper disposition of returned, previous served, reconditioned & unsafe food and Retail Practices are preventative metered item is not in compliance. Man Safe Food and Water rized eggs used where required & ice from approved source are obtained for specialized processing man Food Temperature Control cooling methods used; adequate equipature control and properly cooled for hot holding are thawing methods used cometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination in corized persons simulation prevented during prep, storage & call cleanliness.	GOC asures to C k "X" in a methods	ontrol	the acriate bo	41 42 43 44 45 46 47 50 51 52	ACTICES n of pathogens, chemic COS and/or R COS  In-use utensil Utensils, equitor Single-use& s Gloves used puter Gloves	Proper Use of Use of Use properly stored on structed structed & used acilities: installed, mair act surfaces clean Physical Faciliter available; adequalled; proper backflowste water properly dispose use properly dispose for properly dispose water prope	borne illness  ects into food  iring inspection  itensils  tored, dried 8 properly stor  and Vending cleanable, pro  attained, used:  ities  ities  ite pressure  v devices  sposed  ed, supplied 8 d; facilities m	s. R=re	cos	
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		FOC	D ESTABLISHMEN						
CITYO	F TITUSVIL	I F		GREASE TRAP IN		Date 7/13/17			
DEPARTMENT OF HEALTH				Yes	No	Date			
Establishment			Address/City/State/Zip C	i Code			Phone		
Titusville Senior Center			714 E. Main St.	e e e e e e e e e e e e e e e e e e e		827-9134			
			TEMPERATURE	OBSERVATIONS					
Item/L	ocation	Temp	Item/Location	Temp	Item/Lo	cation	Temp		
100									
137747		175							
Gr (	<u> </u>	137							
MIC		380							
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			OBSERVATIONS AND	CORRECTIVE ACTION	S				
Item									
Number			must be corrected within the		s stated in sect	ions 8-405.1	1 of the food code.		
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Person in Charge (Signature) Date: 7/13/17									
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Inspector (Signature) Date: 7/13/17									
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